

Seadream 2 - CAS - 16-03-2003

From: Chief Officer SD2 [choff@Seadream2.com]
Sent: Saturday, April 19, 2003 12:20 PM
To: 'VSP@CDC.GOV'
Cc: Chief Engineer SD2; Chief Steward SD2; Doctor SD2; Executive Chef SD2; Housekeeper SD2; Master SD2; Tom Carlson; Toralf Aukland; Willy Kristensen
Subject: Seadream 2 - CAS - 16-03-2003

Good morning.

As we did not receive Summary of Inspection as a Word document, this CAS will arrive to you as an e-mail.

Item # 6: NUMEROUS ANALYZER CHART RECORDER CHARTS WERE NOT INITIALED.

A new work routine has been implemented. All charts signed by watch keeping Officer.

Item # 7: THE VESSEL HAD A LETTER REQUESTING A VARIANCE FOR THE POTABLE WATER TANKS SHARING A WALL WITH THE HULL OF THE VESSEL. THE VESSEL DID NOT HAVE A COPY OF THE GRANTED VARIANCE. IN ADDITION, WRITTEN PROCEDURES NEED TO BE DEVELOPED. ALL SIX OF THE POTABLE TANKS SHARE WALLS WITH THE HULL OF THE VESSEL.

The vessel has only the Request of Variance dated Sept. 1st. 2002. This subject was brought to Mr. Donald Ackerman's attention during his visit to the vessel April 6th. this year. A flowchart has been made and posted in Engine Control Room.

Item # 8: THE POTABLE WATER HOSES WERE NOT CAPPED OR COUPLED TOGETHER FOR STORAGE.

Implemented. Fresh water hoses now coupled together in storing cabinets.

Item # 8: THE REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTION DEVICES WERE NOT INSTALLED ON THE INTERNATIONAL SHORE CONNECTIONS FOR THE FIRE SUPPRESSION SYSTEM

Correct backflow prevention on order. PO: 2EN-02-1153.

Item # 8: BACKFLOW PREVENTION DEVICES WERE NOT INSTALLED ON THE POTABLE WATER LINES SUPPLYING THE CABIN SHOWER HOSES.

Backflow preventions on order from NMC. PO: 2EN-03-1182.

Item # 8: IT WAS NOT CLEAR FROM THE LOG BOOK THAT THE FREE CHLORINE RESIDUAL IN THE WATER PRODUCED FOR THE POTABLE WATER SYSTEM WAS TESTED EVERY FOUR HOURS. THE TESTS WERE CONDUCTED ONCE PER 4-HOUR SHIFT WITH NO INDICATION OF THE TIME THE TEST WAS CONDUCTED.

Implemented. New log made and time of test logged.

Item #16: THE TEMPERATURE LOG FOR THE BLAST CHILLER HAD A COLUMN FOR THE 2-HOUR TEMPERATURE CHECK. THIS COLUMN WAS SELDOMLY FILLED OUT. IT WAS NOT CLEAR IF TEMPERATURES WERE CHECKED AT THE

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2-HOUR POINT DURING THE COOLING OF HOT FOODS.

Implemented. New procedures installed and temperatures checked more frequently.

Item #20: THE INSULATION / GASKET MATERIAL BETWEEN THE UPPER COMPARTMENT AND THE ICE BIN OF THE ICE

MACHINE WAS MADE OF AN ABSORBENT MATERIAL. (HOT GALLEY)

New gaskets made of durable material on order. P0: 2EN-03-1173.

Item #20: THE PROOFER WAS POSTED OUT OF ORDER. THE MARBLE COUNTER WAS NOTED TO HAVE CRACKS. (PASTRY)

New proofer to be installed during refit in fall 2004. New marble counter to be purchased in Europe.

Item # 20: THE FAN SHIELD PANEL WAS MISSING IN THE MICROWAVE OVEN (TOPSIDE GALLEY)

New fan shield on order. P0: 2EN-03-1084.

Item # 21: DETERIORATED SEALANT WAS NOTED ALONG THE LIGHT SHIELDS IN THE HOODS. (HOT GALLEY)

To be cleaned and painted on the crossing to Europe 20th of April to 12th of May.

Item #21: SEAMS WERE NOTED ALONG THE CONDUCT COLUMN NEAR THE GRILLS. LOOSE SEALANTS WAS NOTED IN
THESE SEAMS. (HOT GALLEY)

To be cleaned and repaired on the crossing to Europe 20th of April to 12th of May.

Item #22: THE GLASS WASH UNIT WAS OUT OF ORDER. (MAIN GALLEY-WARE WASH)

New spare parts on order. P0: 2EN-03-1221.

Item #26: THE FOOD CONTACT SURFACES OF GRILLS, THE TILT PAN, FRYER COILS, FRYER TEMPERATURE PROBES, AND
CONVENTION OVEN WERE SOILED WITH FOOD AND GREASE RESIDUE IN
THE MAIN GALLEY AND THE TOP SIDE
RESTAURANT GALLEY.

Implemented. Training given to cleaners.

Item # 26: THE ICE MACHINE WATER RESERVOIR PAN WAS SOILED. (MAIN GALLEY)

Implemented. Training given to cleaners.

Item #26: NUMEROUS PLATES AND BOWLS WERE SOILED WITH FOOD RESIDUE IN THE GALLEY CLEAN STORAGE AREAS.

SEVERAL PANS, COLANDERS AND LADLES WERE SOILED WITH FOOD
RESIDUE IN THE POT WASH CLEAN
STORAGE RACKS.

Ecolab is analyzing the potable water to see if a softener can be added it the water used for the washing machines. All items coming out of the dish wash is checked for spots and residue prior to storing.

Item #27: THE SEAMS ALONG THE CONDUIT COLUMN WERE SOILED WITH GREASE (HOT GALLEY)

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Implemented. Training given to cleaners.

Item #27: THE TECHNICAL SPACE OF THE JUICE DISPENSER WAS SOILED. (CREW MESS)

Implemented. Training given to cleaners.

Item #28: A RACK OF SOILED GLASSES WAS STORED OVER THE CLEAN RAMP OF THE DISH WASH UNIT. (MAIN GALLEY)

Implemented. Training given to cleaners.

Item #28: THE LADLES WERE NOT INVERTED TO DRAIN. WATER WAS NOTED INSIDE THE LADLE CUPS. (POT WASH)

In progress. Holders for ladles to be made allowing self-draining.

Item #33: ROUGH PATCHES WERE NOTED ON THE PAINTED SURFACES OF THE DECK. CORROSION WAS NOTED IN THE SCUPPERS. (HOT GALLEY)

To be cleaned and repaired on the crossing to Europe 20th of April to 12th of May.

Item #33: THE DECK WAS IN DISREPAIR UNDER THE HOT SERVICE LINE. WATER WAS NOTED UNDER THE UPPER LAYER OF THE DECK MATERIAL. (HOT GALLEY)

Galley floor to be broken up and repaired during refit in fall 2004.

Item #33: SOFT SEALANT WAS USED AT THE DECK-BULKHEAD JUNCTURE (TOPSIDE STB. BUFFET)

To be replaced with hard sealant on the crossing to Europe 20th of April to 12th of May.

Item #34: A LEAK WAS NOTED AT THE STEM OF THE RIGHT FAUCET AT THE POT WASH SINK.

Implemented. The leak has been repaired.

Item #40: THERE WAS NO EVIDENCE IN THE PLAN THAT INCOMING SHIPMENTS WERE INSPECTED. (PEST MANAGEMENT)

Implemented. The Chef keeps a log of all incoming provisions. Suggested that Provision Master, Executive Chef and Sous-Chef attend a Pest Management training.

Best regards
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